

FRANK FAMILY VINEYARDS

2020 CARNEROS RESERVE CHARDONNAY

TASTING NOTES

This complex and expressive, classic Napa-style Chardonnay does justice to the celebrated Carneros region from which it hails. Inviting aromas of vanilla and toasted hazelnut lead to a palate rich in texture and balanced by brilliant, natural acidity. Accents of crème brûlée and Meyer lemon mingle with honeyed Asian pear that crescendo into a complete and lasting finish.

WINEMAKER NOTES

Chardonnay from our Lewis Vineyard is harvested at optimal ripeness, where sugar and acid levels find balance. The maritime influence and restricting soils of Carneros result in extremely low yields, producing grapes with strong character and balanced acidity. Minimal intervention is made in the winery, allowing the true essence of Carneros to radiate in every bottle.

SOURCING

Named after Rich and Leslie Frank's eldest grandson, Lewis Vineyard consistently produces our winery's best fruit year after year. Almost at sea level and directly facing the San Pablo Bay, Lewis Vineyard receives the constant caress of cool ocean air and fog that tumble over its rolling hills. The effect on our grapes is profound. The grapes receive plenty of sunshine, creating perfect conditions to ripen each berry while retaining their natural acidity.

AGING

10 months in 100% new French oak.

93 POINTS

Antonio Galloni, January 2022



VARIETAL COMPOSITION:

100% Chardonnay

HARVEST DATES:

August 28 & September 8, 2020

BOTTLED:

August 2021

ACID:

0.57 g/100 ml

pH:

3.36

ALCOHOL:

14.5%